# New year's eve MENU

ARRIVAL BUBBLES & CANAPÉS

#### STARTERS

Gressingham duo of duck smoked breast, confit duck leg bon-bons, orange

• PEA & MUSTARD HAM HOCK TERRINE SPICED BRAMLEY APPLE & PEAR CHUTNEY, TOASTED BRIOCHE

CARAMELISED EVE GOAT'S CHEESE
FIG CARPACCIO, ROASTED SHALLOT LEAF, RASPBERRY GLAZE (V)

#### MAIN

HERB CRUSTED BAKED TROUT FILLET
CRUSHED NEW POTATOES, SAMPHIRE, TENDERSTEM BROCCOLI,
PROSECCO & PRAWN SAUCE

West country beef Wellington Honey & Thyme Glazed Carrot, wild mushroom, red wine Jus

TRUFFLE SPICED HERITAGE BEETROOT & MIXED SQUASH WELLINGTON (VG)

### DESSERT

TRIO OF CHOCOLATE MOUSSE, CHOCOLATE BROWNIE, CHOCOLATE ICE CREAM (V)

CHEESE PLATE
PITCHFORK CHEDDAR, LANCASHIRE BLUE, SOFT BATH,
SPICED PEAR CHUTNEY, CRISPY BREAD

## £55pp

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Tables of 4 or more are subject to a discretionary service charge of 12.5%